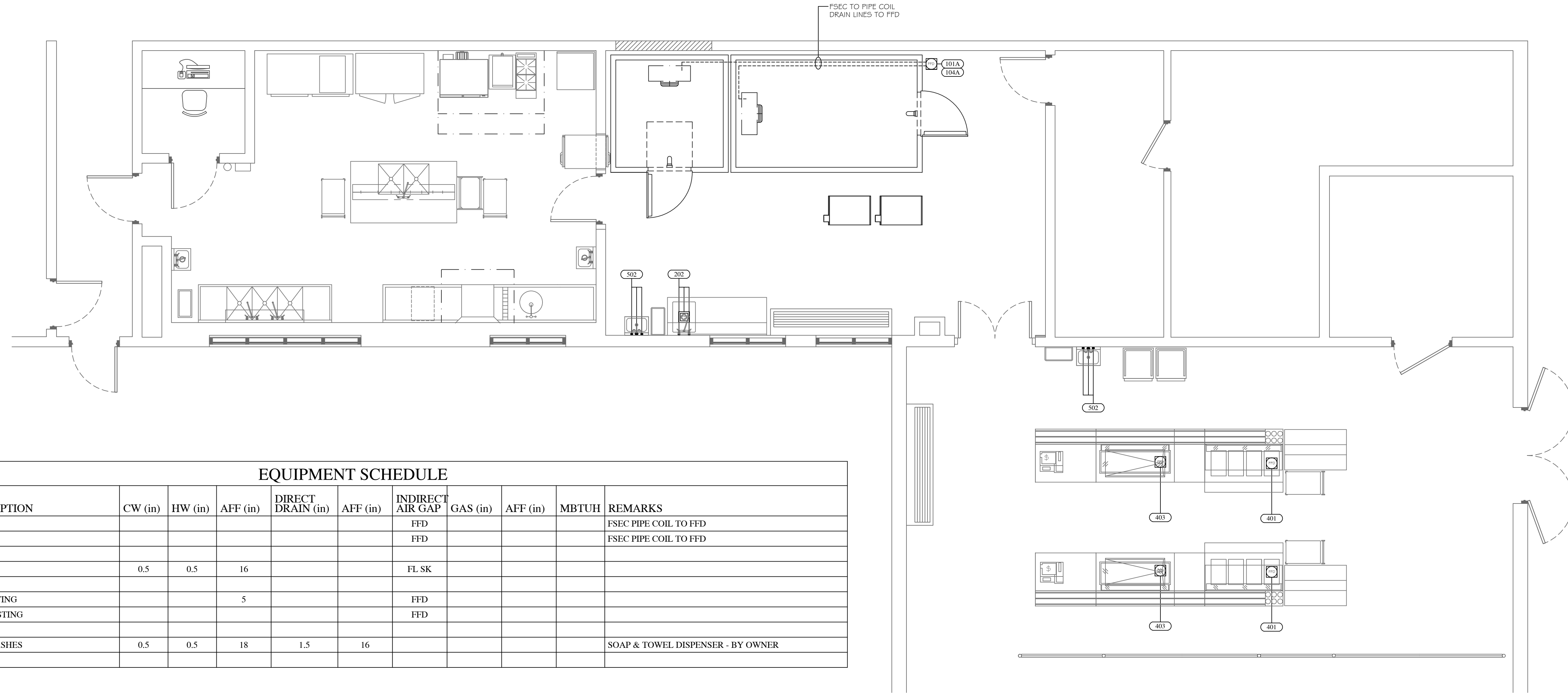




**Food Service
Consultants**
JRA FOOD SERVICE CONSULTANTS, LLC
401 HALL STREET SW - SUITE 183H
GRAND RAPIDS, MI 49503
PH: (616) 454-4433

ARCHITECT:
BERGMANN ASSOCIATES
560 5th NW
SUITE 305
GRAND RAPIDS, MI 49504



EQUIPMENT SCHEDULE

Item	EQUIPMENT DESCRIPTION	CW (in)	HW (in)	AFF (in)	DIRECT DRAIN (in)	AFF (in)	INDIRECT AIR GAP	GAS (in)	AFF (in)	MBTUH	REMARKS
101A	FREEZER COIL						FFD				FSEC PIPE COIL TO FFD
104A	COOLER COIL						FFD				FSEC PIPE COIL TO FFD
202	PREP TABLE	0.5	0.5	16			FL SK				
401	HOT FOOD TABLE - EXISTING			5			FFD				
403	COLD FOOD TABLE - EXISTING						FFD				
502	HAND SINK W/ SIDE SPLASHES	0.5	0.5	18	1.5	16					SOAP & TOWEL DISPENSER - BY OWNER

MECHANICAL / ELECTRICAL NOTES

⊕	120 V - 20 AMP DUPLEX RECEPTACLE - GFIC VERTICALLY MOUNTED	TFT	TEMPERED FLOOR TROUGH
⊕	120 V - 20 AMP SIMPLEX OUTLET - GFIC VERTICALLY MOUNTED	PH	PHASE
⊕	120 VOLT - 30 AMP QUAD OUTLET	UON	UNLESS OTHERWISE NOTED
SR	SPECIAL RECEPTACLE - 120 VOLT	V	VOLTS
SR	SPECIAL RECEPTACLE - 208/240 VOLT	VIF	VERIFY IN FIELD
W.T.	W.T. FLUSH FLOOR POWER/COMMUNICATIONS RECEPTACLE	HW	HOT WATER - 25 PSI - 115 DEGREES
DATA	DATA CONNECTION	CW	COLD WATER - 25 PSI
W.T.	WATERTIGHT FLUSH FLOOR DUPLEX - 20 AMP - GFIC	G	NATURAL GAS - 7" W.C. OR 1" GAS - 1 1/4" W.C. - VIF
JB	JUNCTION BOX	W	WASTE DRAIN - DIRECT CONNECTION
LT	LIGHT FIXTURE	FD	FLOOR DRAIN - 3" MINIMUM DRAIN - MINIMUM PITCH
A	AMPS	FFD	FUNNEL FLOOR DRAIN FOR IW - 3" MINIMUM DRAIN
AFF	ABOVE FINISHED FLOOR	FL SK	FLOOR SINK FOR IW - 12" SQ. - HALF GRATE - 3" MIN.
BTC	BRANCH TO CONNECTION BY TRADES	EVC	EXHAUST VENT CONNECTION
DFA	DROP FROM ABOVE	MUA	MAKE UP AIR DUCT CONNECTION
GP	GENERAL PURPOSE	CFM	CUBIC FEET MINUTE
HP	HORSEPOWER	SP	STATIC PRESSURE
IW	INDIRECT/AIR GAPPED WASTE TO FL DR OR FL SK	BC	BEVERAGE CONDUIT WITH 1/8" SWEEP ENDS BY TRADES - VIF
KW	KILOWATT	NIKEC	NOT IN KITCHEN EQUIPMENT CONTRACT

TRADE & FSEC NOTES:

- KITCHEN EQUIPMENT SHALL BE DELIVERED AND ERECTED BY F.S.E.C.
- DO NOT ROUGH-IN FROM THIS DRAWING. REFER TO F.S.E.C. DIMENSIONED ROUGH-IN DRAWINGS AND SHOP DRAWINGS FOR ACTUAL REQUIREMENTS.
- TRADES SHALL MAKE ALL FINAL CONNECTIONS BETWEEN EQUIPMENT AND ROUGH-IN POINT, AND FURNISH ALL WIRING, SWITCHES, CONTROLS, SERVICE VALVES, PIPING, ETC AS REQUIRED. FSEC SHALL FURNISH DRAIN WATER TEMPERING KIT(S), TRADES SHALL INSTALL.
- FSEC SHALL FURNISH AND TRADES SHALL INSTALL ALL ACCESSORIES (FAUCETS, SWITCHES, CORDS, VALVES, GAS HOSES, ETC.).
- SLOPES TO FDS SHOULD BE HELD TO A MINIMUM DIMENSION.
- ALL "ROUGH-INS" SHOULD BE "UP-WITHIN" AND THEN "OUT-OF" WALLS WHERE POSSIBLE TO KEEP FLOORS AS CLEAN AS POSSIBLE. ROUGH-INS ARE SHOWN AT TERMINATION POINT TO ALLOW WIRING/PIPING TO FIXTURE BY TRADES.
- TRADES TO PROVIDE CHASES/REWORK OF WALLS, FLOORS, CEILINGS FOR UTILITIES, FLOOR GRATES, WALKINS, DUCTS, ETC.
- F.S.E.C. SHALL PROVIDE ACCESS HOLES IN EQUIPMENT FOR UTILITIES, PIPING, POS, BEVERAGE LINES, ETC.
- TRADES SHALL PROVIDE VENTILATION STRUCTURAL SUPPORT, CEILING WORK, ROOF PENETRATIONS AND FIRE PROOFING AS REQUIRED.
- EXHAUST HOOD SHALL BE USED FOR VENTILATION OF COOKING EQUIPMENT ONLY. TRADES SHALL PROVIDE ROOM VENTILATION (A/C RECOMMENDED) AS REQUIRED.
- TRADES SHALL PROVIDE ADEQUATE VENTILATION FOR REFRIGERATION COMPRESSORS, WHETHER AIR OR WATER COOLED.
- TRADES SHALL REVIEW ALL ROUGHINS AND SHOP DRAWINGS FROM F.S.E.C. AND ADVISE PRIOR TO ROUGHING IN IF ANY CHANGES ARE REQUIRED.
- FSEC SHALL COORDINATE ROUGHIN REQUIREMENTS FOR OWNER SUPPLIED, RELOCATED, OR EXISTING EQUIPMENT WITH ALL TRADES.
- TRADES TO REUSE EXISTING ROUGHINS IF APPLICABLE.
- EQUIPMENT NOT BEING REUSED TO BE DISCONNECTED FROM UTILITIES BY THE TRADES.
- EQUIPMENT NOT BEING RE-USED SHALL BE DISCARDED BY THE FSEC.
- IF OWNER REQUESTS EXISTING EQUIPMENT BE SALVAGED THE FSEC SHALL TURN OVER TO OWNER.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED FROM UTILITIES BY THE TRADES.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE REMOVED FROM SITE, CLEANED, MADE READY FOR HEALTH DEPARTMENT AND RETURNED TO THE SITE BY THE FSEC.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE RE-CONNECTED BY THE TRADES.
- TRADES & FSEC TO VERIFY VENTILATION DATA WITH HOOD MFG. SHOP DRAWINGS.

NOTE:

- FSEC SHALL VERIFY ROUGHIN REQUIREMENTS FOR FUTURE, PURVEYOR SUPPLIED, OWNERS RELOCATED EQUIPMENT, OWNER SUPPLIED EQUIPMENT, ETC.
- TRADES TO REUSE EXISTING ROUGHINS WHERE APPLICABLE.
- TRADES SHALL DISCONNECT, REMOVE, STORE & RECONNECT ANY EXISTING EQUIPMENT AS REQUIRED FOR CONSTRUCTION PURPOSES.
- EQUIPMENT NOT BEING REUSED TO BE DISCONNECTED BY TRADES AND STORED OR DISCARDED BY THE FSEC AS DIRECTED BY OWNER.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED BY THE TRADES AND RELOCATED BY THE FSEC AS PER PLANS AND SPECIFICATIONS.

SHEET TITLE:
FOOD SERVICE
PLUMBING
FLOOR PLAN
SCALE 1/4" = 1'-0"

DATE CODE	PROJECT PHASE	BY
01/31/23 OVGPSP	BIDS	CM

THIS DRAWING IS THE PROPERTY OF JRA FOOD SERVICE CONSULTANTS, LLC AND IS NOT TO BE REPRODUCED, OR REUSED WITHOUT WRITTEN PERMISSION
COPYRIGHT 2023

SHEET NUMBER:

FSE-3